



BIRD OF SMITHFIELD

Head Chef Tommy Boland

A la Carte

Isle of Orkney Scallop, *chanterelles, spätzle, cauliflower purée, kibbled onion* £16.50

Green Asparagus Mousse, *spring vegetables, goat's milk, watercress* £8

Cured Bresaola, *aged Tête De Moine, walnuts, fig, dandelion* £9

Roasted Foie Gras, *blood orange, endive, Sake glaze, puffed wild rice* £12.50

Crispy Lamb Sweetbread, *grilled lettuce, ewe's cheese, shoots, Jersey royals* £8

Mirin glazed mackerel, *apple, cucumber, tarama, crispy squid* £8

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Ricotta Gnudi, *wild garlic, asparagus, calcot onion, jersey royals, shoots* £18

Pan Fried Sea Bream, *cockles, seaweed, creamed potato, fennel* £22

Roasted Rump of Lamb, *asparagus, jersey royals, gnudi, ewe's cheese* £25

Fillet of Scotch Beef, *wild garlic, parsley mushroom, bone marrow crumpet* £30

Steamed Wild Turbot, *soy, cuttlefish noodles, chilli, exotic mushrooms* £28

Breast of Chicken, *grilled calcot, morels, sprouting broccoli, hazelnut* £24

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Purple Sprouting Broccoli £3.50 / *Creamed Potato* £3.50

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Sticky Toffee Pudding, *butterscotch, vanilla ice cream, honeycomb, almond* £5.50

Blood Orange Set Custard, *doughnuts, yogurt ice cream, orange jelly* £6

Rhubarb Soufflé, *rhubarb and custard ice cream* £8

Vanilla Baked Pear, *almond financier, milk ice cream, white chocolate* £7.50

Selection of Cheese, *homemade fruit & nut bread, chutney, grapes* £10.50

Our menu changes regularly, as produce goes in and out of season.

We do our best to update our menus online as regularly as possible but cannot guarantee the menu will be the same when you visit.

A: 26 Smithfield Street, London, EC1A 9LB T: 0207 559 5100

Please speak to your waiter before ordering if you have any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill